

Easy Tomato Chutney

Ingredients

- ◆ 1kg ripe tomatoes of any variety or size
- ◆ 3 red or white onions, peeled and chopped
- ◆ 2-3 cloves garlic, peeled and crushed
- ◆ 200ml (7fl oz) red wine vinegar
- ◆ 175g (6oz) soft light muscovado sugar
- ◆ 1 level teaspoon ground ginger
- ◆ Sterilised jars and waxed discs



Method

1. Put all the ingredients in a large, heavy-based pan. Bring to the boil slowly, stirring occasionally to help the sugar dissolve, then simmer for 1 1/2 hours, or longer, stirring occasionally until it becomes thick and jam like
2. Spoon into sterilised jars, cover, and seal. Store for at least 1 month before eating. Eat within 3-4 months.

Possible variations to quick tomato chutney

- For more bite add 100-125g (3 1/2-4oz) raisins or sultanas before cooking
- For a sweet twist add 2 red peppers, halved and deseeded.
- For a real hotter flavour try 1 red chilli or smoked paprika, ground allspice, or black mustard seeds in addition to the ginger.
-